




Frestro

BOWLS

SUPER GREEN _____ 75

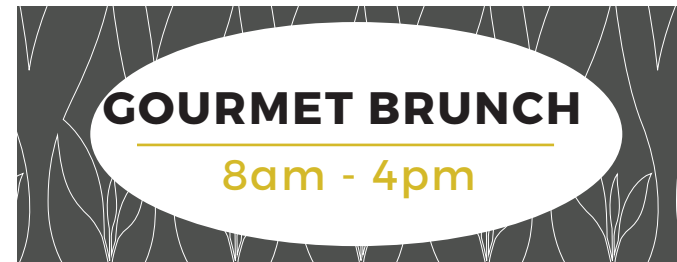
Rolled oats – avocado kale spinach smoothie
honey – almonds – raisins

ISLAND BREEZE _____ 80

Rolled oats – pineapple – banana – young coconut
caramelised cashew – wild honey

ACAI BOWL _____ 85

Desiccated coconut – house made granolas
mixed berries – dragon fruit



ROSE INFUSED WATERMELON SALAD _____ 60

Rose infused honey curd – house made granolas
red beet – coconut meringue

HAND PICKED PLAGA TOMATOES _____ 65

Melba toast, cantonese pine nuts – wild arugula
organic quinoa – basil cream

CHAMPAGNE BENEDICT ENGLISH MUFFIN _____ 85

Poached Hen's egg – avocado – lump caviar
house cured Salmon – Champagne sabayon

HOUSE MADE LAMB MERGUEZ _____ 115

Falafel friture – poached Hen's egg – avocado – parsley
charred leeks – rocket – semi dried tomato chutney

THE MEAT LOVER BEEF FILLET _____ 135

Kale – sunny side up – eringy – cherry tomato
onion jus – cress

CAMEMBERT CHEESE TART _____ 120

Apple relish – Turkey ham – watercress – celery
rocket – caramelized pecan

FRESTRO "SCOTCH EGG" _____ 85

Melted leeks – welsh rarebit – beef bacon – tahani
cauliflower Puree – asparagus

RICOTTA HOT CAKE _____ 55

Honeycomb butter – blueberry
banana – wild organic honey

ORANGE - CURRANT SCONE _____ 65

Whipped wildflower honey butter



LUNCH

11am - 04pm

RAW

King Mackerel – coriander – tomato – chili
capsicum – corn | 85

Yellow Fin Tuna – melba toast
Cauliflower – lump caviar | 105

Aged "Charolais" beef tenderloin – oba leaves
watercress – pear – mustard | 120

PASTA

Hand made potato gnocchi | 130
Wild mushrooms – mushroom velouté
tarragon/garlic butter – truffle

Smoked tongue capellini | 120
Green tomato – garlic – chili – parsley
lemon – EVO oil

Ricotta agnolotti | 130
oysters
gremolata crumbs – Champagne sabayon

Squid ink Carnaroli risotto | 130
Squid – leeks – cured chicken liver "croquette"

SIGNATURE

Charred romaine - net caught Anchovies | 65
Parmeggiano Regiano – hummus caesar dressing

Mediterranean spiced Lamb soup | 45
Chickpeas – lentils – lab shoulder – coriander
saffron – lime – EVO oil

Smoked Salmon wrap | 115
Tabbouleh – avocado – creme fraiche aioli

Black Angus cheeseburger | 135
Aged cheddar – wild mushrooms – pickled chili
endive – hand cut fries – homemade ketchup

Roasted free range half Chicken | 155
Mizuna – confit vegetables – rosemary jus

PIZZA

Al Funghi | 120
Portobello – er yngii – button – mozzarella
caramelized onions – pine nuts – truffle oil

Tuna | 130
Semi dried tomato – wild rocket
capers – Parmeggiano regiano

Smoked beef tongue | 130
Black beans – tomato – artichoke
Grana Padano – watercress

House cured Salmon | 135
Béchamel – asparagus – spinach – free range egg

Coconut crust French toast | 65
Almonds – caramelized banana
Mascarpone cream – blueberries

Frestro apple tart | 55
Cinnamon – mint – vanilla ice cream

Poached meringue "Marshmallow" | 55
Marinated berries – lemon curd
strawberry ash

Flourless chocolate cake | 65
Micro cress – mixed nuts

COFFEE

BLACK | 35
Espresso/Long black/Machiato

WHITE | 35
Capuccino/Flat white/Latte

POUR OVER W/HARIO V60 DRIPPER | 45
Malabar Natural, medium-fine grind

FRENCH PRESS | 45
Malabar Natural, coarse grind

TEA by



Grand Wedding
black tea - sunflower - exotic fruits

Silver Moon
green tea - grand berries - vanilla

French Earl Gray —
black tea - citrus - blue cornflower

Pai Mu Tan 35
white "peony" tea / china

Emperor Sencha —
green tea / japan

Imperial Lapsang Souchong
smoky black tea / china

Choco Mint Truffle
red tea / south africa



COLD PRESSED JUICE
BY REMIX - 45

Berry Crush
watermelon - strawberries - celery - lemon

Love Potion No.9
beetroot - carrot - apple - key lime - ginger

Bali-Ciouz Daze
pineapple - coconut water - sunkist orange
cucumber - key lime

Happy Go berry
strawberry - apple - mint - goji berries

APear Fect Day
pear - cucumber - apple - key lime

KOMBUCHA

OOLONG | 30

JASMINE | 30

GINGER | 30

RED BERRIES | 40